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BUTCHERS' MANUAL.

J. S. Smith



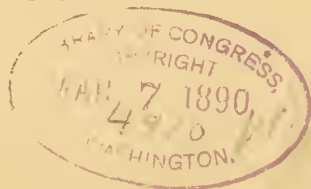
T H E
Butchers' Manual.

*Containing Practical Receipts for Making
Sausage and Preparing and Curing
all kinds of Meats.*

BY JOHN D. SMITH, 
 McPHERSON, KANS.

PRICE: \$1.00.

THE DEMOCRAT BOOK PRINT, 1890



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INTRODUCTORY.

In issuing this MANUAL to the trade it may be well to state that the receipts herein contained, have been carefully worked out and tested, and can be relied upon as being accurate and practical. The writer has been engaged in butchering, handling and curing meats for twenty years, and the receipts here given are the very best used by him in his daily work. Such being the case, he trusts that this handbook will be of assistance to the profession, the farmer, and to all who may have occasion to refer to it.

JOHN D. SMITH.

McPherson. Kan., February 1890.

Sausages.

Bologna.

(MADE OUT OF FRESH MEAT.)

NO. 1.

Bologna we make of fresh beef, from the neck or cheek meat. This meat has to be trimmed well before chopping. When this meat is trimmed we will chop it until it is half fine enough and put the spices in it; then we have to chop it very fine before stuffing. When this meat is fine enough we will put it in a sausage stuffer and stuff it in beef middling or beef small casings; these casings have to be tied at one end before stuffing. While you stuff these casings you must have a fork on hand, so as to stick them if there is any air left in them. These bolognas have to be stuffed very tight. When they are stuffed we will tie the other end; then hang them up and let them hang an hour or two, so as to dry a little on the outside. When they are dry we will hang them in the smoke house and put a slow fire under them, and if they commence to color you must make the fire a little stronger; and always leave the door open an inch, so that they won't get black. When they are smoked we will cook them in hot water, but the water must not boil. While they are cooking you must stir them up well, so they will come on top. When they are floating you must take them out quickly. When they are cooked you will hang them up in a cool, dry place.

NO. 2.

These are the ingredients for so many pounds of meat: To 25 pounds of meat it will take 4 ounces of salt, 4 ounces of fine saltpetre, 3 ounces of pepper, 2 ounces of coriander seed, 12 ounces of potato flour, from 3 to 4 pounds of water, 1½ pounds of fat pork. To 50 pounds of meat: 8 ounces of salt, 6 ounces of pepper, 4½ ounces coriander seed, 8 ounces fine saltpetre, 1½ pounds of potato flour, 6 to 8 pounds water, 2½ pounds of fat pork. To 75 pounds of meat: 12 ounces of saltpetre, 14 ounces salt, 9 ounces pepper, 7 ounces coriander seed, 1½ pounds of potato flour, 10 to 12 pounds of water, 2¾ pounds fat pork. To 100 pounds of meat: 1½ pounds of saltpetre, 1½ pounds of salt, 10 ounces of coriander seed, 2½ pounds of potato flour, 15 to 16 pounds of water, 3 pounds of fat pork. Always put the pork in when the meat is chopped about fine enough, for the pork doesn't have to be chopped as fine as the other meat. You can use most any kind of meat for bologna.

Bologna.

(MADE OUT OF SALT MEAT.)

NO. 1.

If you want to pickle meat for bologna, one-half of beef and one-fourth of hearts, it wants to be cut up in small pieces. Then we take to 25 pounds of this kind of meat: 5 ounces of fine saltpetre, ½ pound salt. You must put the meat and saltpetre and salt in a

clean tub and mix it up well, and when it is mixed set the tub with the meat in a cool place. You must leave this meat in salt for one week; then if you want to use this meat take it and put it in fresh water for half an hour; then take it and put upon the table, so that the water will run off the meat. We will chop it and stuff them, and use same casing, and smoke and cook them the same as the other bologna.

NO. 2.

These are the ingredients for so many pounds of meat: To 25 pounds of meat: 3 ounces of pepper, 2 ounces of coriander seed, $\frac{3}{4}$ of a pound of potato flour, 4 to 5 pounds of water, $1\frac{1}{2}$ pounds of fat pork. To 50 pounds of meat: 6 ounces of pepper, 5 ounces of coriander seed, $1\frac{1}{2}$ pounds of potato flour, 5 to 8 pounds of water, 2 pounds of fat pork. To 75 pounds of meat: 9 ounces of pepper, 7 ounces of coriander seed, $1\frac{3}{4}$ pounds potato flour, 10 to 12 pounds water, $2\frac{1}{2}$ pounds of fat pork. To 100 pounds of meat: 1 pound of pepper, 8 ounces coriander seed, $2\frac{1}{2}$ pounds of potato flour, 14 to 15 pounds of water, 3 pounds of fat pork. Always put the pork in when the meat is chopped almost fine enough, for the pork doesn't have to be chopped as fine as the other meat. You can use most any kind of meat for bologna.

FRANKFORT,

OR WIENER SAUSAGE, MADE OUT OF FRESH MEAT.

NO. 1.

To make Wiener sausage we take $3\frac{1}{2}$ parts beef— $1\frac{1}{4}$ parts of lean pork and 2 parts of fat pork. This meat has to be trimmed well. When this meat is trimmed we chop it real fine, and while you are chopping it put the spices in it. When this meat is chopped we put it in a stuffer and stuff it in English sheep casings. When they are stuffed we link them off from 4 to 5 inches between our fingers, and the ends have to be twisted tight. When they are stuffed you will hang them up, and let them hang from one to two hours, so that they will dry on the outside. Smoke them the same as bologna, but it doesn't take quite so long. When they are smoked put them in hot water for three minutes, so that they will get nice and plump.

NO. 2.

These are the ingredients for fresh meat: To 25 pounds of fresh meat: 2 ounces of saltpetre, 4 ounces of salt, 3 ounces of pepper, 1 nutmeg, 5 ounces potato flour, 2 to 3 pounds of water. To 50 pounds of meat: 5 ounces of saltpetre, 9 ounces salt, 6 ounces pepper, 2 nutmegs, 10 ounces potato flour, 4 to 6 pounds of water. To 75 pounds of meat: 11 ounces saltpetre, 14 ounces salt, 9 ounces pepper, 4 nutmegs, 1 pound potato flour, 10 to 12 pounds water. To 100 pounds meat: 1 pound of saltpetre, $1\frac{1}{2}$ pounds of salt, 5 nutmegs, 2 pounds potato flour, 14 to 15 pounds water. It is always better if you have half veal for this kind of sausage.

FRANKFORT,

OR WIENER SAUSAGE, MADE OUT OF SALT MEAT.

NO. 1.

If you want to make 25 pounds of Wiener sausage, of pickled meat, take one-half beef, one-half lean pork, and two parts fat pork. You must cut this meat in small pieces; it has to lay in salt one week before using. If you want to use this meat take it and lay it in fresh water half an hour; then take it and lay it on a table, so the water can drip off the meat. We will chop the meat, stuff it (using the same kind of casings), link them off the same way and smoke them the same way as the other kind of Wiener sausage. We will pickle this meat the same way that we do bologna meat.

NO. 2.

These are the ingredients for salted meat: To 25 pounds of this meat: 3 ounces of pepper, 1 nutmeg, $\frac{1}{2}$ pound potato flour, 3 to 4 pounds of water. To 50 pounds meat: 6 ounces of pepper, 2 nutmegs, 1 $\frac{1}{2}$ pounds of potato flour, 5 to 6 pounds of water. To 75 pounds of meat: 9 ounces of pepper, 4 nutmegs, 1 $\frac{1}{2}$ pounds potato flour, 7 to 8 pounds of water. To 100 pounds meat: 14 ounces of pepper, 5 nutmegs, 2 pounds potato flour, 10 to 12 pounds of water.

HEAD CHEESE.

NO. 1.

We make head cheese out of the hog's head, ears and tongue, and the rind of the pork. All this meat has to be cured before using. We make pickle of 100 pounds of water, 25 pounds salt, 1 pound saltpetre. You must take a clean barrel to put the saltpetre and salt and water in, and stir it up well, so that the salt and saltpetre will dissolve. When you have this pickle made, put your meat in it and leave it for one week. When this meat is cured you must cook the meat, so that it will not fall to pieces. When it is cooked you must take the meat off the bones nicely: then we cut it in long, small pieces, and the rind has to be chopped very fine: then we will take it all and put it in a tub, and mix the seasonings in with the meat. When it is mixed we stuff it with our hands in beef bung casings, or hog's stomach. When they are stuffed we will tie them and cook them in hot water, but the water must not boil, and you must always have a fork to stick them if there is any air in them. It takes for small sausage one-half hour, and large ones one hour. When they are cooked we lay them on a table, put a board on them and press the sausage down with a heavy weight: the pressing always takes from 10 to 12 hours. For this kind of sausage we always take one-half hog's heads, one-fourth hearts, one-fourth tongues, and one-half hog's rinds.

NO. 2.

These are the ingredients for cooked meat: To 25 pounds of meat: 1 nutmeg, $3\frac{1}{2}$ ounces of pepper, 1 ounce of allspice. To 50 pounds of meat: 2 nutmegs, 7 ounces of pepper, 3 ounces allspice. To 75 pounds of meat: 3 nutmegs, 11 ounces of pepper, 4 ounces of allspice. To 100 pounds meat: 5 nutmegs, 1 pound of pepper, 6 ounces allspice. We always mix a little warm water with it, so that it will not get stiff.

LIVER SAUSAGE.

NO. 1.

Liver sausage is made out of hogs' heads, with the ears left out, and lights and liver. Before we can use this meat it wants to be soaked over night, to get the blood out: then we will cook it well done. We will take the meat off the bones and chop it very fine, and mix the spices in with it. When it is chopped we stuff it in hog bung casing or in beef small casing. These have to be tied at one end and care taken not to stuff them too tight. When the beef casing is stuffed, draw both ends together and tie them. We cook them the same as head cheese: it always takes one and a half hours to cook them. When they are cooked put them in cold water, so that they will get stiff. If they are stiff enough we will hang them in a cool place. If you want to smoke them, smoke in a cool smoke, and smoke head cheese the same way.

NO. 2.

These are the ingredients for liver sausage meat : To 25 pounds of meat: 4 ounces of salt, 3 ounces of pepper, 2 or 3 onions. To 50 pounds meat: 8½ ounces salt, 6 ounces pepper, 3 to 5 onions. To 75 pounds of meat: 13 ounces of salt, 9 ounces of pepper, 6 onions. To 100 pounds of meat: 1½ pounds of salt, 1 pound of pepper, 6 to 7 onions. Notice to chop the liver one-half fine before you put any of the cooked meat in with it.

PORK SAUSAGE.

NO. 1.

We make pork sausage out of three-fourths lean pork to one-fourth of fat pork. When this meat is chopped fine we put in the spices, and when this is chopped fine we stuff it in hog small casings. This sausage must not be stuffed too tight. Link them not quite one finger long and twist the ends tight. The meat we use for this sausage has to be kept very fresh and clean. If you want to smoke them, smoke same as liver sausage.

NO. 2.

These are the ingredients for pork sausage: To 25 pounds of meat: 3½ ounces salt, 2½ ounces pepper, 1½ ounces sage. To 50 pounds of meat: 7 ounces of salt, 5 ounces pepper, 2½ ounces sage. To 75 pounds meat: 12 ounces salt, 7½ ounces of pepper, 3½ ounces of sage. To 100 pounds of meat: 1 pound of salt, 12 ounces pepper, 5 ounces sage. Use very little water for this kind of sausage.

BLOOD SAUSAGE.

We make blood sausage out of one-fourth tripe, one-fourth cheek meat hog's head, one-fourth pork rind, one-fourth fat pork. The cheek meat has to be pickled before using. When all this meat is cooked, take the rind and tripe and chop it very fine; the cheek meat cut in long, small pieces; the fat pork we cut in small square pieces. When the meat is chopped and cut we mix in the spice and blood. We stuff this kind of sausage in beef bung casing or hog stomach. Just stuff these three-fourths full, so that they will not cook open; we cook them the same as head cheese; you must stick them once and a while, so as to let the air out. Cook them from thirty to sixty minutes; if you want to know when they are done stick them with a fork, and if the clear fat runs out of them they are done. Press them and smoke them the same as head cheese.

These are the ingredients for blood sausage: To 25 pounds of meat: $4\frac{1}{2}$ ounces salt, 3 ounces pepper, $1\frac{1}{2}$ ounces of marjoram, $1\frac{1}{2}$ gallons of blood. To 50 pounds of meat: $8\frac{1}{2}$ ounces salt, 6 ounces pepper, $2\frac{1}{2}$ ounces marjoram, 3 gallons blood. To 75 pounds of meat: 13 ounces salt, 9 ounces pepper, $3\frac{1}{2}$ ounces of marjoram, $4\frac{1}{2}$ gallons blood. To 100 pounds of meat: 1 pound salt, 14 ounces pepper, 5 ounces marjoram, 6 gallons blood. Catch the blood in a can and stir it for 15 minutes; then strain it through a fine sieve. You can use beef or calf or hog blood.

TONGUE SAUSAGE.

Tongue sausage we make out of one-half tripe, one-fourth hog rind, and one-fourth pickled tongue. When this meat is cooked we chop the tripe very fine, and the tongue we slice in long slices. When the meat is chopped we put it in a tub; then we mix the tongue, blood and spices in. When this is mixed we stuff it in Leef bung casing or hog stomach. We cook, press and smoke them the same as the other kind of blood sausage.

PRESSED CORN BEEF.

NO. 1.

If you want to make pressed corn beef, the meat has to be cured before using. Take the leg meat and neck meat of the beef. Then we make a pickle from 80 pounds of water, 20 pounds salt, 1½ pounds saltpetre; then we mix this up well, so that the saltpetre and salt will dissolve. When this pickle is made we put the meat in; the meat has to be pressed down in the pickle, so that it won't come on top. Leave the meat in pickle ten days before using. When you cook this meat, cook it so that it will not fall to pieces. When it is cooked we cut it up in long, small pieces, put it in a tub, and mix the spices in; then stuff it in beef bung casing or in 5-inch linen sacks; these have to be tied well when they are stuffed. Stuff them real tight, then cook them for fifteen minutes; then press the same as head cheese.

NO. 2.

These are the ingredients for corn beef: To 15 pounds of meat: 2 ounces pepper, 1 nutmeg. To 25 pounds of meat: 3 ounces of pepper, $1\frac{1}{2}$ nutmegs. To 50 pounds of meat: 6 ounces pepper, 3 nutmegs. To 75 pounds of meat: 9 ounces of pepper, 4 nutmegs. To 100 pounds of meat: 12 ounces pepper, 5 nutmegs. This meat will not need any salt, for it is pickled.

SUMMER,

OR CERVELAT SAUSAGE.

NO. 1.

Summer sausage we make out of one-fourth beef, one-fourth lean pork, and two parts fat pork; this meat has to be trimmed well. Then chop the beef three-fourths fine; then put both kinds of pork in it and chop it one-half fine; then put the spices in; you must not put any water in; then mix it for fifteen or twenty minutes, until it gets like dough; then stuff it in hog bung casing or in beef middle casing. These have to be stuffed real tight; there must not be any air in them; then hang them in a cool place for four or six weeks, so you can see the meat through the casing; then smoke them in cold smoke; this takes from four to six days; then hang them in any dark place, so no flies can get to them. If these sausages should get moldy on the outside, take a woolen rag, with a little lard, and wipe them until they get nice and bright; then hang them back in their place,

NO. 2.

These are the ingredients for summer sausage:
To 25 pounds of meat: 5 ounces saltpetre, $4\frac{1}{2}$ ounces salt, 3 ounces pepper, 2 ounces coriander seed. To 50 pounds of meat: 10 ounces saltpetre, 9 ounces of salt, 6 ounces pepper, 4 ounces coriander seed. To 75 pounds of meat: 14 ounces saltpetre, $13\frac{1}{2}$ ounces salt, 12 ounces pepper, 6 ounces coriander seed. To 100 pounds of meat: $1\frac{1}{4}$ pounds saltpetre, $1\frac{1}{4}$ pounds salt, 1 pound pepper, 8 ounces coriander seed. If you make this sausage according to the receipt it will keep from one to two years.



HAMS AND SHOULDERS.

HAMS.

NO. 1.

This is the receipt for curing hams without sugar: Use a clean barrel with 105 pounds water, 30 pounds salt, 1½ pounds saltpetre; then mix it up well to dissolve the salt and saltpetre. We will lay the hams in a clean barrel and pour the pickle on them until they are covered, and put a weight on them to keep them under the brine. You will have to change the brine in summer, but not in winter. If you want to know when your brine is strong enough, throw a potato in it; if it comes up quickly, it is strong enough; if not, put in more salt.

NO. 2.

This tells you how long to leave small or big hams in pickle: Hams that weigh from 15 to 16 pounds, leave them in brine five weeks; hams that weigh 20 to 22 pounds, leave them in brine for six weeks and a half; hams that weigh from 25 to 28 pounds, leave them in brine seven weeks and a half; hams that weigh 30 to 35 pounds, leave them in brine eight and a half weeks; hams that weigh 40 to 45 pounds, leave them in brine nine and a half weeks. When these hams are cured, lay them in water one day and night; then wash them in warm water, string them and hang them up in the smoke house and let them drip one day. Then start a slow smoke under them; don't let them get too hot; it takes from three to four days to smoke them. When they are smoked we

take a cloth and wipe them until they get nice and bright. If you want to keep hams over summer, you must hang them in a dark, airy room, so the flies cannot get to them; or, you can put them in sacks, but you must wrap them in brown paper before you sack them; or, you can put the hams in a tight box and cover them with oats or bran; that is the best way to keep meat from flies.

SUGAR CURED HAMS.

NO. 1.

This is the receipt for curing hams with sugar: Take a barrel and put in 105 pounds of water and 30 pounds of salt, 2 pounds of saltpetre, 6 pounds of brown sugar; stir it till it dissolves; this is enough brine for one barrel of hams. The hams should always be covered with brine.

NO. 2.

This tells you how long to leave hams in brine: Hams that weigh from 15 to 16 pounds, leave in brine six weeks; hams that weigh 20 to 22 pounds, leave in brine seven weeks; hams that weigh 25 to 28 pounds, leave in brine eight weeks; hams that weigh 30 to 35 pounds, leave in brine nine weeks; hams that weigh 40 to 45 pounds, leave in brine ten weeks. Wash and smoke them to keep, same as other hams. There is no use to cure a bruised or bone-broken ham unless you can cut out the bruise.

SHOULDERS.

NO. 1.

This is the receipt for curing shoulders without sugar: Take a barrel and put in 105 pounds of water, 28 pounds of salt, $1\frac{1}{2}$ pounds of saltpetre and stir it till it dissolves. Then lay the shoulders in a barrel and pour the brine in; put a weight on to hold them in the brine. When your brine is made, drop a potato in it, if it comes to the top quickly, it is strong enough, if not, put in more salt.

NO. 2.

This tells you how long to keep the shoulders in brine: A shoulder $4\frac{1}{2}$ inches thick, leave in brine four weeks; a shoulder $5\frac{1}{2}$ inches thick, leave in brine five weeks; a shoulder $6\frac{1}{2}$ inches thick, leave in brine six weeks; a shoulder 8 inches thick, leave in brine eight weeks. Wash and smoke to keep the same as hams. There is no use to cure a bruised shoulder, for it will not keep.

SUGAR CURED SHOULDERS.

NO. 1.

This is the receipt for sugar cured shoulders: Take a barrel and put 105 pounds of water in it, 35 pounds of salt, 2 pounds of saltpetre, 6 pounds of brown sugar; stir it till it dissolves; then lay the shoulders in a barrel and pour brine on them; put a weight on them to keep them in the brine.

NO. 2.

This tells you how long to keep the shoulders in brine: A shoulder $4\frac{1}{2}$ inches thick, leave in brine five weeks; a shoulder $5\frac{1}{2}$ inches thick, six weeks; a shoulder $6\frac{1}{2}$ inches thick, seven weeks; a shoulder 8 inches thick eight and a half weeks. No use to cure a shoulder that is bruised, it will not keep.



BACON AND DRIED BEEF.

BREAKFAST BACON.

NO. 1.

This is the process for curing Breakfast Bacon: Take a clean barrel, put in 105 pounds of water, 30 pounds of salt, 1½ pound of saltpetre, 5 pounds of brown sugar; stir it till it dissolves; then lay the bacon in a barrel and put the brine in; always keep it covered with brine. When it is cured, lay it in water fifteen hours, then wash it in warm water. Smoke and keep it same as hams.

NO. 2.

This tells you how long to leave the bacon in brine: Bacon 2 inches thick, leave in brine four weeks; bacon 4 inches thick, five weeks; bacon 5 inches thick, six weeks. This is the best way to cure bacon.

DRY SALT SIDES.

NO. 1.

This is the process for curing Side Meat: When the meat is trimmed you lay it in a cool place and cover it with salt and rub it well. You have to re-salt this meat every two or three weeks.

NO. 2.

This tells you how long to leave it in salt: Sides 4 inches thick, leave in salt five weeks; sides 6 inches thick, seven weeks; sides 8 inches thick, ten weeks; sides 10 inches thick, twelve weeks. When this meat is cured, wash it, smoke it and keep it same as you do hams.

DRIED BEEF.

NO. 1.

This is the process for curing Dried Beef: The nicest meat for dried beef is the shoulder or the round. You take a barrel and put 80 pounds of water in it, 25 pounds of salt, $1\frac{1}{2}$ pound of saltpetre and 5 pounds of sugar; stir it till it dissolves. When the brine is made, you lay the beef in a clean barrel and pour the brine on the meat. It should always be covered with brine.

NO. 2.

This tells you how long to leave the beef in brine: Pieces 4 inches thick, leave in brine four weeks; 6 inches thick, five weeks; 8 inches thick, six weeks. Wash and smoke it and keep it same as hams. This is the best way of curing beef.





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